

Montgomery County Department of Health and Human Services

Licensure and Regulatory Services
255 Rockville Pike, Suite 100, 1st Floor, Rockville, Maryland 20850-2368 Phone: 240-777-3986 / Fax: 240-777-3088 www.montgomerycountymd.gov/licensure

FARM MARKET/FARMER'S MARKET LICENSE APPLICATION (LICENSES ARE NOT TRANSFERABLE FROM LOCATION TO LOCATION OR PERSON TO PERSON)

Amount Paid:	Check/Money Order N	No:	Staff Initials:
Receipt No:	Date Issued:		Date Expires:
	OFFIC	CE USE ONLY	
Cardholder's Signature:			
	git Security Code: total amount according to		
			No:
	☐ Visa ☐ Mastercard Or		
Maryland". Credit card pa	nyments may be faxed to 2	40-777-4531 (confide	
			re payable to "Montgomery County
_			
	e information is accurate and	complete:	
Farmers Market: Farme	r \$50 or Itinerant \$175		ket: Farmer \$50
List of All Foods Sold or Sar	mpled:		
Days and Hours of Operatio	n:		_ Are Products Sampled? Yes:□ No:□
Farm Market Coordinator: Telephone No.:			one No :
	system is on-site and outside		Public: On-Site/Septic System: y, MD, submit a copy of the most recent
Federal Tax ID:			
Email:	nail: Fax No.:		
Address of Vendor:	(include street number, su	ite number, street nam	e, city, state, and zip code)
		7	elephone No.:
Type of Market: Farm Marl Type of Vendor: Farmer ☐	Itinoront		

10.15.03.27

(h) Boysenberries;

(i) Cherries;

(j) Cranberries;

.27 Farmer's Market, Bake Sales, and Cottage Food Business.

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A. The approving authority shall accept as being from an approved source the homemade foods specified in §B of this regulation when the foods are:
(1) Made in a private home kitchen; and
(2) Offered or sold only at a farmer's market, bake sale, or public event.
B. The approving authority shall allow the preparation and sale of the following foods in accordance with §A of this regulation:
(1) Non-potentially hazardous hot-filled canned acid fruit jellies, jams, preserves, and butters that are:
(a) Unadulterated;
(b) Packaged to maintain food safety and integrity; and
(c) Labeled in accordance with Regulation .12 of this chapter;
(2) Fruit butters made only from:
(a) Apples;
(b) Apricots;
(c) Grapes;
(d) Peaches;
(e) Plums;
(f) Prunes;
(g) Quince; or
(h) Another fruit or fruit mixture that will produce an acid canned food;
(3) Jam, preserve, or jelly made only from:
(a) A fruit listed in §B(2) of this regulation;
(b) Oranges;
(c) Nectarines;
(d) Tangerines;
(e) Blackberries;
(f) Raspberries;
(g) Blueberries;

- (k) Strawberries;
- (1) Red currants; or
- (m) Another fruit or fruit mixture that will produce an acid canned food;
- (4) Non-potentially hazardous baked goods;
- (5) Foods manufactured on a farm by a licensed food processor in accordance with COMAR 10.15.04.19;
- (6) Non-potentially hazardous candy; and
- (7) All other non-potentially hazardous foods produced by a licensed entity.
- C. Cottage Food Business.
- (1) The approving authority shall allow the owner of a cottage food business to sell only cottage food products processed and packaged in Maryland that are:
- (a) Produced or packaged in a residential kitchen;
- (b) Stored on the premises of the cottage food business; and
- (c) Prepackaged with a label that contains the following information:
- (i) The name and address of the cottage food business;
- (ii) The name of the cottage food product;
- (iii) The ingredients of the cottage food product in descending order of the amount of each ingredient by weight;
- (iv) The net weight or net volume of the cottage food product;
- (v) Allergen information as specified by federal labeling requirements;
- (vi) Nutritional information as specified by federal labeling requirements, if any nutritional information claim is made; and
- (vii) Printed in 10 point or larger type in a color that provides a clear contrast to the background of the label: "Made by a cottage food business that is not subject to Maryland's food safety regulations."
- (2) The owner of a cottage food business shall comply with all applicable county and municipal laws and ordinances regulating the preparation, processing, storage, and sale of cottage food products.
- (3) Upon receipt of a complaint or outbreak of illness the approving authority may:
- (a) Investigate the conditions under which the product was produced and any complaint alleging that a cottage food business has violated this regulation;
- (b) Send a representative of the Department, at a reasonable time, to enter and inspect the premises of a cottage food business to determine compliance with this regulation; and
- (c) Collect samples of a cottage food product or its ingredients to determine if the cottage food product is misbranded or adulterated.
- (4) The owner of a cottage food business may not:
- (a) Refuse to grant access to a representative who requests to enter and inspect the premises of the cottage food business in response to a complaint; or
- (b) Interfere with any inspection or collection of samples in response to a complaint or outbreak of illness.
- D. If the approving authority finds a person to be in violation of any provision of this regulation, the approving authority:

- (1) Shall take action against a misbranded or adulterated food at a farmer's market, bake sale, or public event in accordance with Health-General Article, §§21-211, 21-253, and 21-254, Annotated Code of Maryland; and
- (2) May determine that homemade food produced by the person is not from an approved source.